

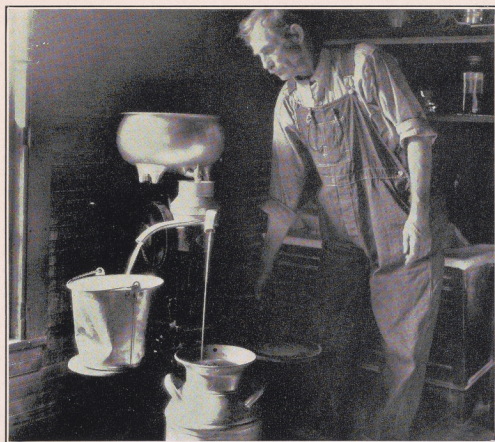
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1.8
EX 892-E

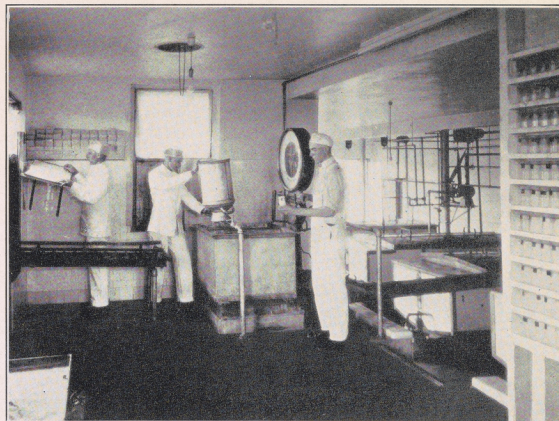


CREAMERY BUTTER PRODUCTION



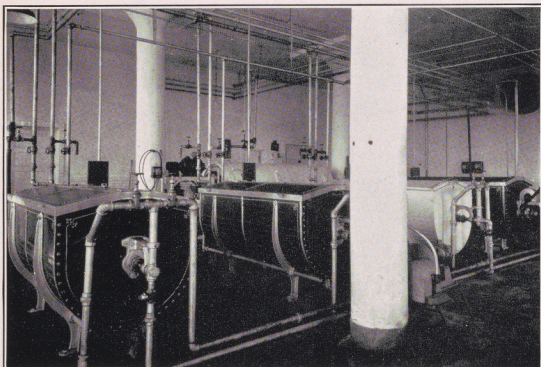
5-1232-C

SEPARATING THE CREAM FROM THE MILK ON THE FARM



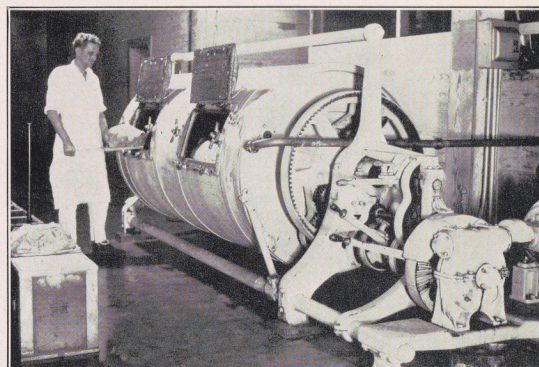
12267

RECEIVING, WEIGHING, AND SAMPLING CREAM AT THE CREAMERY



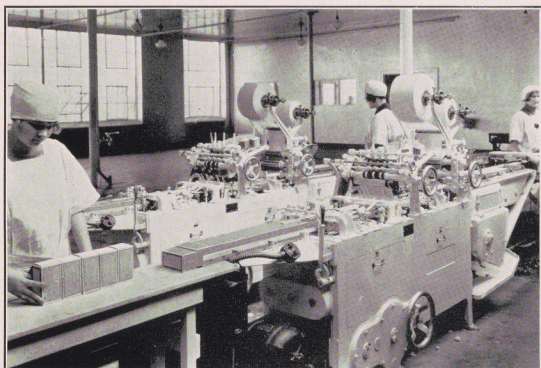
1584-D

VATS IN WHICH THE CREAM IS PASTEURIZED



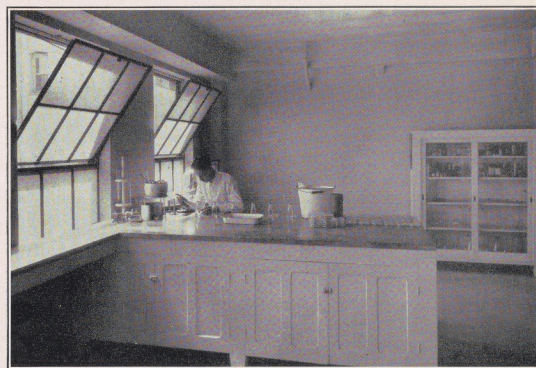
15901

REMOVING BUTTER FROM THE CHURN AND PACKING IN BOXES



4595-D

MACHINE FOR CUTTING BUTTER INTO POUND PRINTS AND WRAPPING THEM



M-1811

A CREAMERY LABORATORY FOR CHECKING THE SANITARY QUALITY OF CREAM AND BUTTER

Prepared by the Extension Service and the Bureau of Dairy Industry,
United States Department of Agriculture, Washington, D. C.
Group No. 3.—Dairy (Chart No. 3.4). Group of six charts. Price 20 cents. Issued in 1939.